



Stanley County Health Department Environmental Health Division

1000 N First St
Suite 13A
Albemarle, NC 28001
704-986-3675
Fax: 704-986-3679

Dennis R. Joyner, MPH
Director

Revised: 9/1/12

TEMPORARY FOOD ESTABLISHMENT CHECKLIST:

The following list of requirements must be met before a temporary food stand permit will be issued. Please be aware that ALL requirements must be met in order to receive a permit to sell food to the public.

- ___1. Provide potable, (of a safe sanitary quality for drinking purposes) running water under pressure. "Running water under pressure" may be achieved by positioning the spout of a beverage urn directly above a bucket. Holding tanks are acceptable with the following conditions:
 - Water holding tanks must meet drinking water quality standards.
 - Each container must be drained, washed, rinsed and sanitized prior to use at the event.
 - Potable water tanks must be labeled.
 - Potable water hoses must be approved for potable water; they cannot be used for any other purpose; and they must be protected from contamination.
 - Potable water hoses must be labeled.
 - **Water must be obtained from an approved water source at the event OR purchased in sealed bottles from a plant inspected by NCDA or other appropriate agency.**
- ___2. Provide 3-basins of sufficient size to submerge, wash, rinse, and sanitize all multi-use utensils. Must provide a drainboard or table/counter space for air-drying utensils on-site. Basins may be dishpans, buckets, etc.
- ___3. Provide a hand wash station that includes at least a 2 gallon container with an unassisted free-flowing faucet, such as a stopcock or turn spout, antibacterial soap and single-use towels, and a waste water receptacle. **THE UTENSIL /FOOD PREPARATION SINK CANNOT BE USED AS THE HAND WASHING STATION.**
- ___4. **ALL POTENTIALLY HAZARDOUS FOODS MUST BE KEPT AT AN INTERNAL TEMPERATURE OF 45°F OR BELOW OR 135°F OR ABOVE.**
- ___5. **THE FOLLOWING POTENTIALLY HAZARDOUS FOODS MUST BE COOKED TO HEAT ALL PARTS OF THE FOOD TO ELIMINATE HARMFUL DISEASE ORGANISMS. Provide an accurate metal-stem food thermometer ranging from 0°F - 220°F and use it to check cooked food for the proper internal temperatures.**
Ground beef155°F or higher
Chicken or poultry.....165°F or higher
Pork.....150°F or higher
Heating commercially pre-cooked food.....165°F or higher Ex. Hot Dogs
- ___6. Provide a leak-proof wastewater container and proper wastewater disposal.
- ___7. All foods NOT prepared on site must be done so in a kitchen that has been permitted as a Temporary Food Establishment Commissary (TFEC) by this office. **Food SHALL NOT be prepared at home before the event.**
- ___8. A food preparation sink must be provided if washing produce.
- ___9. **FOOD MUST BE OBTAINED FROM AN APPROVED COMMERCIAL SOURCE.**
- ___10. Hamburgers must be purchased from an inspected market or plant, in patties, separated by clean paper and ready to cook. You cannot make patties in the stand. Wrapped sandwiches must be obtained from an approved source.

- ___11. Raw poultry/fish must be purchased from an inspected market or plant and ready to cook when purchased. You cannot cut up raw poultry/fish in the temporary food stand.
- ___12. Buy only commercially prepared slaw, potato salad, chicken salad, etc. These foods cannot be prepared in the TFE. They must be purchased from an approved source.
- ___13. Limit drinks to:
 - Packaged
 - Canned or bottled
 - Packaged milk and creamers
 - Coffee
 - Carbonated beverages from an approved dispenser
- ___14. Keep food clean, wholesome and free from adulteration.
- ___15. Be located in a clean area and keep premise clean.
- ___16. Provide an accurate refrigerator thermometer inside all mechanical refrigeration and ice chests that are used to store food. All refrigeration units and ice chests must keep food 45°F or below until needed.
- ___17. All operations must be conducted under a tent or other approved enclosure with a roof and must be constructed and arranged so that food, equipment, etc. are not exposed to insects, dusts or other contaminants
- ___18. All foods must be stored, handled, and secured to prevent contamination/tampering from the environment or the public at all times..
- ___19. Food employees must wash their hands in a handwash facility before stating to work, after each visit to the toilet, and as often as necessary to remove soil and contamination. Employees involved in food sales, handling money, and customer contact duties should not prepare food unless they first wash their hands at the handwash station.
- ___20. Ready-to-eat food cannot be stored in direct contact with ice.
- ___21. All non-mechanical coolers must have a drainage port.
- ___22. All foods must be stored above the ground or floor.
- ___23. Sanitize, air dry, and properly store all utensils and equipment.
- ___24. Provide approved sanitizer and test strips. (chlorine bleach can be easily purchased and is inexpensive.)
- ___25. All equipment must be kept clean and maintained in good repair.
- ___26. Provide a water heating source for the washing of utensils and equipment. The minimum equipment acceptable would be a pot of water on a stove or a coffee maker that is used for hot water only.
- ___27. Provide effective protection from flies, etc. by screening OR by the use of fans.
- ___28. Toilets for employees must be provided. Public toilets located on the grounds that are kept clean are acceptable.
- ___29. Keep displayed food and equipment protected by glass or other approved methods on the top, front, and ends.
- ___30. Provide water-tight garbage containers with tight fitting lids. Remove trash daily.
- ___31. Lighting is required for nighttime operations. Lights must be shielded or shatter-proof.
- ___32. Toxic materials/chemicals must be labeled, used, and stored to prevent contamination of food, equipment, utensils, linens, and single-service articles.
- ___33. No person who has a contagious or infectious disease which can be transmitted through food or drink is allowed to work in a temporary food stand.
- ___34. No smoking or tobacco use is allowed in the food stand at any time.
- ___35. Food employees must wear effective hair restraints, clean outer clothing, and maintain good hygienic practices.

If you have any questions, please call Heather or Taylor at 704-986-3675. Our office hours are Monday through Friday from 8:30am to 5:00pm.